

勵盈會
LÌ YÍNG CLUB

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持續菜式選擇

我們致力於餐廳提供的用膳體驗中作出對環境和社會負責任的決策：在餐廳菜式上以可持續的食材替代產品入饌，同時保持高質量出品和服務水準。

為了進一步減少對環境的影響，我們與合作夥伴緊密合作，尋找一次性塑料的替代品，降低碳足跡，並使用尖端技術減少食物浪費。

菜單圖示代表意思如下：



蔬食

不含肉或海鮮



新素肉

新素肉是指由植物材料（即素食成分）製成的產品，旨在模仿肉類的口味和質地，但對環境的影響比肉類產品低。



含可持續發展海產

以可持續方式捕撈或養殖的海鮮，維護海產物種多樣性和生態系統，保護海洋福祉，以及依賴漁業的社區的生計。

Sustainable Menu Options

We are committed to making environmentally- and socially-responsible decisions in the dining experience we offer. We are pleased to provide sustainable alternatives on our menu while simultaneously upholding high quality levels of food and service.

To further minimize our environmental impact, we work closely with our partners to find alternatives to single-use plastic, lower our carbon footprint, and use cutting-edge technology to reduce food waste.

Icons indicate menu items contain the following:



Vegetarian

Contains no meat or seafood



Plant-based meat alternative

Plant-based meat refers to products made from plant materials (i.e. vegetarian ingredients) that are designed to mimic meat in taste and texture, but with a lower environmental impact than meat options.



Contains sustainable seafood

Seafood that is either caught or farmed in ways that consider the long-term vitality of harvested species and the well-being of the oceans, as well as the livelihoods of fisheries-dependent communities.

清蒸東星斑（約600克）
Steamed Coral Grouper with
Superior Soy Sauce (Approx. 600g)
MOP 1,488



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游水海鮮 LIVE SEAFOOD

- 澳洲龍蝦 (約1,000克) 3,288
(可選擇烹調方式：薑蔥炒 /  椒鹽)
Australian Lobster (Approx. 1,000g)
(Style of Cooking: Wok-fried with Ginger and Spring Onion /
 Wok-fried Spicy Chili Pepper and Garlic)
- 游水老鼠斑 (約600克) 2,488
(可選擇烹調方式：清蒸 /  剁椒蒸)
Humpback Grouper (Approx. 600g)
(Style of Cooking: Steamed with Superior Soy Sauce /
 Steamed with Fermented Chili)
- 生猛大肉蟹 (約1,300克) 1,688
(可選擇烹調方式：避風塘炒 / 薑蔥炒)
Snow Crab (Approx. 1,300g)
(Style of Cooking: Stir-fried Crab with Chili and Garlic /
Wok-fried with Ginger and Spring Onion)
- 深海東星斑 (約600克) 1,488
(可選擇烹調方式：清蒸 /  川香水煮)
Coral Grouper (Approx. 600g)
(Style of Cooking: Steamed with Superior Soy Sauce /
 Poached in Fillet with Chili and Pepper)
- 澳門龍脷 (約600克) 688
(可選擇烹調方式：清蒸 /  剁椒蒸)
Macau Sole (Approx. 600g)
(Style of Cooking: Steamed with Superior Soy Sauce /
 Steamed with Fermented Chili)
- 波士頓龍蝦 (約500克) 588
(可選擇烹調方式：薑蔥炒 / 金銀蒜粉絲蒸)
Boston Lobster (Approx. 500g)
(Style of Cooking: Wok-fried with Ginger and Spring Onion /
Steamed with Garlic and Vermicelli)

 辣味 Spicy Dish

所有價格為澳門幣並另需加10%服務費所有價格均為MOP並需加收10%服務費
All prices are in MOP and are subject to a 10% service charge

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風味前菜 APPETIZER

-  麻辣藤椒雞 148
Sichuan Style Chicken with Chili and Pepper Oil
- 青瓜雲耳拌海蜇 138
Tossed Cucumber, Fungus and Jelly Fish with Aged Vinegar
- 椒鹽鵝肝豆腐 128
Deep-fried Foie-gras Bean Curd with Salt and Pepper

御品珍饈 PREMIUM DELICACIES

- 鮑汁花膠扣日本吉品鮑 (二十頭) 3,880
Braised Whole Yoshihama Abalone, Fish Maw with
Abalone Sauce (20 Head)
- 花菇鮑魚扒遼參 1,688
Abalone, Sea Cucumber and Mushroom with Abalone Sauce
- 紅燒南非乾鮑 988
Braised South Africa Abalone with Abalone Sauce
- 金湯野米燴遼參 588
Stewed Sea Cucumber, Wild Rice with Pumpkin Broth

 辣味 Spicy Dish

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金湯野米燴遼參
Stewed Sea Cucumber, Wild Rice with Pumpkin Broth
MOP 588



滋補冬蟲草佛跳牆
Double-boiled Cordyceps Soup with
Sea Cucumber, Fish Maw and Abalone
MOP 1,880



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點心 DIM SUM

鮑魚酥 Deep-fried Abalone Puff	128
黑松露帶子燒賣 Black Truffle Scallop Pork Dumplings	128

湯羹 SOUP

滋補冬蟲草佛跳牆 Double-boiled Cordyceps Soup with Sea Cucumber, Fish Maw and Abalone	1,880
高麗參花膠燉鷄湯 Double-boiled Chicken Soup with Korean Ginseng and Fish Maw	588
鹿茸羊肚菌響螺燉刺參 Double-boiled Conch, Deer Antler, Morel and Sea Cucumber	428

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川粵精選

SICHUAN & CONTONESE SPECIALTIES

蒜香椒蜜牛仔粒	428
Wok-fried Beef with Garlic and Honey Black Pepper Sauce	
珍菌翠玉瓜炒北海道帶子	328
Stir-fried Hokkaido Scallop with Courgette and Mushroom	
 川辣水煮雪花肥牛	268
Sichuan Style Poached US Beef in Hot Chili Oil	
 孜然香辣大蝦	188
Wok-fried Spicy Prawns with Cumin	
黑豚咕嚕肉	168
Stir-fried Iberico Pork with Sweet and Sour Sauce	
時令田園蔬菜	108
清炒 / 上湯 / 蒜茸 / 白灼	
Seasonal Vegetables	
Stir-fried / Superior Broth / Stir-fried with Garlic / Poached	

 辣味 Spicy Dish

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蒜香椒蜜牛仔粒
Wok-fried Beef with Garlic and
Honey Black Pepper Sauce
MOP 428



珍菌翠玉瓜炒北海道帶子
Stir-fried Hokkaido Scallop with
Courgette and Mushroom
MOP 328



韓牛西冷 (10安士)
Hanwoo Striploin (10oz)
MOP 1,088



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西式美食 WESTERN DISH

韓牛西冷 (10安士) 1,088
Hanwoo Striploin (10oz)

牛肉漢堡 268
黑蒜蛋黃醬, 火箭菜, 牛油果, 車打芝士配炸薯條
US Prime Beef Burger
Black Garlic Aioli, Arugula, Avocado, Cheddar Cheese Served with French Fries

公司三文治 188
雞胸肉, 煙肉, 雞蛋, 蕃茄, 生菜及蛋黃醬配炸薯條
Club Sandwich
Chicken Breast, Bacon, Egg, Tomato, Lettuce,
Mayonnaise Served with French Fries

凱撒沙律 158
羅馬生菜, 巴馬臣芝士, 香脆蒜片, 脆麵包粒, 脆煙肉及農場鵪鶉蛋
Caesar Salad
Romaine Lettuce, Parmesan Cheese, Garlic Chips, Croutons,
Crispy Bacon and Quail Eggs

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粥粉麵飯

CONGEE / NOODLES / RICE

波士頓龍蝦燜伊麵	498
Braised E-fu Noodles with Boston Lobster in Superior Broth	
海鮮鮑魚瑤柱粥	328
Seafood Congee with Conpoy and Sliced Abalone	
 泰式龍蝦燴飯	298
Thai Style Braised Lobster with Fried Rice	
原隻鮑魚福建燴飯	188
Fujian Style Fried Rice and Abalone	
香煎黃魚湯麵	88
Pan-seared Yellow Croaker Noodles with Fish Broth	

 辣味 Spicy Dish

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海鮮鮑魚瑤柱粥
Seafood Congee with Conpoy and
Sliced Abalone
MOP 328





褒皇冰糖燉官燕
Double-boiled Imperial Bird's Nest
MOP 888

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特製甜品 DESSERT SELECTION

棗皇冰糖燉官燕 Double-boiled Imperial Bird's Nest	888
日本靜岡蜜瓜 Japanese Shizuoka Melon	268
精選果盤 Seasonal Fruit Platter	168

